

# West Coast OAT IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **54**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (39.5%)	80 %	3.8
Grain	Viking Pale Ale malt	3 kg (39.5%)	80 %	6.5
Grain	Pszeniczny	1 kg (13.2%)	85 %	4
Grain	Słód owsiany Fawcett	0.25 kg (3.3%)	61 %	5
Grain	Weyermann - Acidulated Malt	0.25 kg (3.3%)	80 %	3.5
Grain	Caramunich® typ I	0.1 kg (1.3%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	50 min	8 %
Boil	Amarillo	50 g	30 min	9 %
Boil	Citra	15 g	30 min	12 %
Aroma (end of boil)	Citra	10 g	2 min	12 %

Aroma (end of boil)	Mosaic	10 g	2 min	11 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Mosaic	40 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - US West Coast	Ale	Dry	20 g	Gozdawa

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min